

# DINNERLY



## Chipotle Chicken Burgers with Pickled Cucumber and Onion



30 minutes



2 Servings

There's a fiesta of flavours in our Mexican version of the classic burger. We've spiced up pan-fried chicken with a smoky chipotle marinade, then layered it into buns with tomato and pickled cucumber.

## WHAT WE SEND

- 1 Lebanese cucumber
- 1 red onion
- 1 tomato
- 1 large free-range chicken breast fillet
- 20g chipotle in adobo sauce <sup>6</sup>
- 2 white bread rolls <sup>1,6</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 small garlic clove
- 2 tsp sugar
- 1 tbs white vinegar
- 2 tbs mayonnaise <sup>3</sup>
- 2 tsp olive oil

## TOOLS

- vegetable peeler
- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 590kcal, Fat 25.2g, Carbs 47.9g, Proteins 41.1g



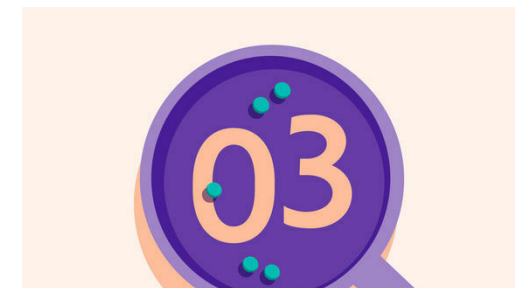
### 1. Prep ingredients

Peel the **cucumber** into ribbons with a vegetable peeler. Thinly slice **half the onion\***. Slice the **tomato**. Crush **1 small garlic clove** (see Make it yours). Put the **chicken breast** flat on a board, put your hand on top and halve horizontally into 2 equal fillets.



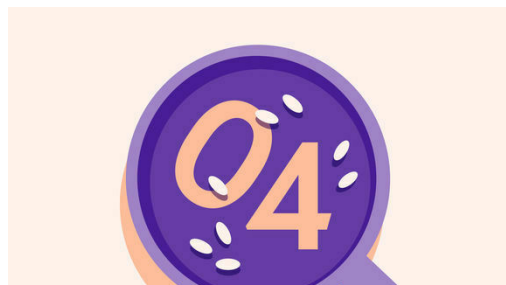
### 2. Marinate chicken

Combine the **chipotle** (see Make it yours) and **1 tsp sugar** in a large bowl, season with **salt and pepper** and stir to combine. Add the **chicken** and turn to coat.



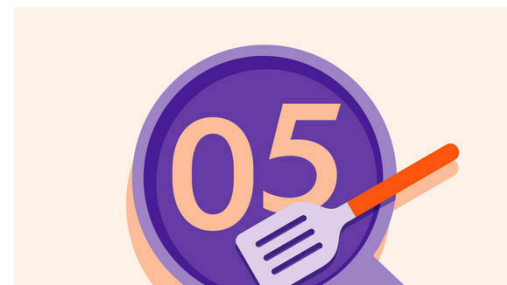
### 3. Pickle cucumber and onion

Combine **1 tbs white vinegar** and **1 tsp sugar** in a large bowl. Add the **cucumber** and **onion** and toss to coat. Set aside to pickle, tossing occasionally, until needed. Combine the **garlic** and **2 tbs mayonnaise** in a bowl and season with **salt and pepper**.



### 4. Cook chicken

Preheat the grill to high. Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **chicken** for 3-4 mins each side until cooked through. Remove from the pan.



### 5. Serve up

Meanwhile, cut the **bread rolls** in half. Put on an oven tray, cut side up, and grill for 3-4 mins until lightly toasted. Drain the **onion and cucumber**. Slice the **chicken**. Spread the rolls with the **garlic mayo**. Layer the bases with the **tomato, pickled veggies** and chicken, then sandwich with the tops. Serve with the **remaining pickled veggies** and enjoy!



### 6. Make it yours

Not a fan of raw garlic? We've mixed it with the mayo in Step 3 to make a cheat's aioli, but leave it out if you like. ~ Chipotle is a smoky Mexican chilli sauce. We've recommended this amount for flavour, but reduce the amount if you prefer less heat.